BRUNCH MENU

CHILDREN'S MENU

All our lunches are available in children's portions at a 35% discount with a drink included. Exceptions may apply.

Do you have a special request for your favorite foodies? Don't hesitate to let us know. We'll do our best to accommodate you! Please note that dishes containing two or more eggs will be served with a single egg for children's portions.

ALLERGIES?

Any allergies or other dietary restrictions? Please let your server know upon arrival so we can accommodate you.

BRUNCH MENU

THE GOURMET TABLE

FOR AN INCOMPARABLE BRUNCH EXPERIENCE

$39/PERSON, BLIND MENU

Appetizers + large table of small dishes to share + sweet finale

SHARING FORMULA, 1 beverage included per person, minimum of 2 people for this formula, must be ordered by the whole table

SIGNATURE SAVORY ITEMS

ALL SERVED WITH SEASONED BREAKFAST POTATOES

Game & Sauerkraut 23

game sausages, braised ham, homemade bacon, sauerkraut, fine cheese of the moment, 2 eggs, mustard hollandaise sauce, bannock bread

Fried Chicken & Waffle 23

Homemade waffle, fried chicken, spicy maple syrup, sharp cheddar, bacon, pickled jalapenos, herbed cornmeal, 2 eggs and hollandaise sauce

Wolastoqey Bowl

WITH HOT SMOKED SALMON 22$ OR LOBSTER 32$

(with breakfast potatoes) aioli-yogurt with herbs, lettuce, tomatoes, corn, cucumber, pickles, beans, 2 eggs

Beans & Boudin 21

Homemade black pudding, beans in maple syrup, 2 eggs, homemade béarnaise sauce, seasonal vegetables, bannock bread

SIGNATURE SWEET ITEMS

Chocolate waffle, organic bananas and Quebec nuts 21

Homemade waffle, salted butter maple caramel, dark chocolate ganache with Quebec nuts, organic bananas, sweet clover ice cream, crumble

The healthy bowl 17

Pannacotta with yogurt, honey, multigrain crumble, seasonal fruits, bannock and homemade jams

French toast & red fruits 16

Thick slice of French toast, red fruit jam, sweet clotted cream espuma, honey crumble,

Apple and cheddar pancakes 17

Pancakes, caramelized apples, apple vierge, cheddar butter, oat crumble and extra bacon maple syrup +$5

THE CLASSICS

TIMELESS MORNING FLAVORS

The brunch plate 26

Seasoned breakfast potatoes, braised ham, sausage, homemade bacon, 2 eggs, maple beans, half a waffle, bannock, cretons or homemade jam

In a hurry 14

1 egg, 1 meat, seasoned breakfast potatoes, beans in maple syrup, toasted bread, cretons or homemade jams

BRUNCH MENU

THE VERSATILE

as a Bannock-dict (2 eggs Benedict on bannock)
with seasoned breakfast potatoes

as an omelet (3 eggs)
with seasoned breakfast potatoes + bannock roll

as a poutine (1 egg)
(On seasoned breakfast potatoes & cheese curds) + bannock roll

CHOOSE FROM THE FOLLOWING FLAVOR COMBINATIONS!

The quack of the woods 26
Mix of confit and smoked duck, confit mushrooms, spinach, Kamouraska cheese, mushroom and herb hollandaise sauce

Lisbon on the lake 21
Portuguese chorizo from St-Hyacinthe, candied tomato and sundried tomato condiment, “Le Grey Owl” ash-cured goat cheese from the Le Détour cheese shop (Témiscouata), hollandaise sauce

Smoked salmon 27
Aioli-yogurt with herbs, spinach, wild capers, pickles, red onion, hollandaise sauce

The Lobster 32
Lobster meat, lettuce, peas, candied tomato and sundried tomato condiment, sliced hollandaise sauce with lobster oil

Ham, leeks, cheese 21
braised ham, melting leeks and/or green vegetables (depending on the season), “la tomme de grosse-île” cheese, hollandaise sauce

Huevos rancheros 24
Seasoned sour cream, Tex-Mex spiced chicken, sharp cheddar cheese, corn virgin, lettuce, sundried tomato and candied tomato relish, hollandaise sauce

Sides & extras

breakfast potatoes 4
pain bannique (1) 3
homemade cretons 4
homemade jams 3

extra (1) egg 1.50
extra (1) meat 5
extra vegetable 3
extra fruit 3

any type of hot sauce 3
any type of cold sauce 1
extra maple syrup 3
extra maple syrup 3

MORNING DRINKS

Espresso 4
Bowl of coffee with milk 6
Hot chocolate 5

Chocolate milk 4
Cranberry and Wild Blueberry Punch 5
Honeymosa 7
(orange honeymead)

Included with every dish:

Milk 3, filter coffee 3, or small apple juice 3